



米芝蓮盛宴

MICHELIN DEGUSTATION MENU

每位 per person

HK\$1,288

明閣兩小碟

魚子醬酒香鵝肝凍·黑松露鳳梨乳豬件

Ming Court Appetiser Duo

Drunken Foie Gras, Caviar, Chinese Huadiao Wine, Simmered Sliced Suckling Pig, Roasted, Pineapple, Black Truffle Paste

酥炸釀鮮蟹蓋

Stuffed Crab Shell, Fresh Crab Meat, Breaded, Deep-Fried

濃湯花膠雞絲羹

Eight Treasure Soup

Abalone, Fish Maw, Chicken, Shiitake, Bamboo Pith, Black Tree Fungus, 15-Year Aged Dried Tangerine Peel, Ginger

酥脆芝士本地龍蝦

Local Lobster, Cheese, Deep-Fried

【選用西貢榕樹澳養殖青龍蝦 Green Lobster Captivated at Yung Shue O, Sai Kung】

鮮菌和牛禮盒伴中式本地牛柳

Thin-Sliced A5 Wagyu Beef, Morel, Matsutake, Pan-Seared Local Beef Fillet, Chinese Sweet and Sour Sauce, Pan-Seared

雲腿星斑卷扒菜苗

Leopard Coral Garoupa Fillet, Yunnan Ham, Garden Green, Simmered

薑蔥叉燒撈蝦籽粗麵

Broad Dried Shrimp Roe Egg Noodles, Barbecued Pork, Ginger, Spring Onion, Mixed

楊枝甘露

Mango, Pomelo, Coconut, Sago Cream

佳釀配搭 WINE PAIRING

	<u>Glass</u>	<u>Bottle</u>
<u>白酒 White Wine</u>		
Domaine des Malandes, Côte de Léchet, Chablis, France, 2022	\$190	\$750
Pio Cesare, Gavi, Piedmont, Italy, 2022	\$135	\$550
<u>紅酒 Red Wine</u>		
Château Faugeres, St. Emilion, Bordeaux, France, 2016	\$245	\$980
Nicolas Potel, Vieilli En Fut De Chêne, Burgundy, France, 2022	\$170	\$680

如閣下有任何食物敏感或欲選用素菜上湯，請與我們的服務員聯絡
Please inform your server if you have any food allergies, dietary restrictions or
if you prefer a vegetarian-based stock in your dish
所有價目需另加一服務費

All prices are subject to 10% service charge

